THE BARKEEPER'S MANUAL

By
RAYMOND E. SULLIVAN

Second Edition

1910

RAYMOND E. SULLIVAN.

THE

BARKEEPER'S MANUAL

THE ART OF MIXING

COCKTAILS, PUNCHES, COOLERS, COBBLERS,
JULEPS, SMASHES, FLIPS, TODDIES,
SANGAREES, EGG-NOG
AND THE FIZZ

IMPROVED RECIPES FOR

PLAIN AND FANCY DRINKS

Second Edition, 1910

BY

RAYMOND E. SULLIVAN

Baltimore Country Club, Roland Park, Md.

DEDICATION.

The sincere appreciation and thanks of the members of the Baltimore Country Club, and my friends of other Clubs of high standard, compelled me to prepare this edition of the Barkeeper's Manual, so they may know what is really good and where they can get it. If they shall be benefited the writer will feel amply repaid for the time and trouble expended, and trusts it will be just as gratefully received as was the first edition, which far surpassed his expectations.

COCKTAILS.

MARTINI COCKTAIL.

One dash Orange Bitters,
One-third Italian Vermouth,
Two-thirds Old Tom Gin.
Use large mixing glass, half full of shaved ice; strain in cocktail glass and serve with Olive.

MANHATTAN COCKTAIL.

One dash Angostura Bitters,
One-fifth Italian Vermouth,
Four-fifths Wilson Whiskey.
Serve same as the above with the exception of lining cocktail glass with Maraschino and serve with Cherry.

WHISKEY COCKTAIL.

One dash Angostura Bitters,
One bar spoonful of Rock Candy Syrup,
One jigger of Whiskey.
Use large mixing glass, half full of shaved ice; strain in cocktail glass, and squeeze a piece of lemon peel on top.

TIP TOP COCKTAIL.

One-half French Vermouth,
One-half Benedictine.
Frappe and serve.

BRONX COCKTAIL.

One-third French Vermouth,
One-third Italian Vermouth,
One-third Dry Gin,
One dash Orange Juice.
Frappe well and serve in cocktail glass.

LONE TREE COCKTAIL.

One-third French Vermouth,
One-third Italian Vermouth,
One-third El-Bart Gin.
Frappe and serve with orange peel.

GIN COCKTAIL.

One dash Orange Bitters,
Three dashes Orange Curacao,
One jigger Old Tom Gin.
Frappe, squeeze a piece of lemon peel and serve.

STAR COCKTAIL.

Use a large glass,
Put in one lump of ice,
One-third French Vermouth,
Two-thirds Apple Brandy,
One split of Champagne.
Stir well. Remove the ice and serve.

FRICK COCKTAIL.

One-third French Vermouth,
Two-thirds Gordon Dry Gin.
Frappe well and serve.

SLOE GIN COCKTAIL.

Take two jiggers of Sloe Gin,
Add a little Gum Syrup to taste,
One dash Orange Bitters.
Strain through ice and serve.
This cocktail is very appetizing.

HISS COCKTAIL.

One-third French Vermouth,
Two-thirds Gordon Dry Gin.
Frappe well with orange peel and serve.

BRAWNER COCKTAIL.

One-half Italian Vermouth,
One-half Booth's Old Tom Gin.
Frappe and serve.

ABSINTHE COCKTAIL.

One dash Angostura Bitters,
Three dashes Anisette,
One jigger of Absinthe.
Frappe and serve. Squeeze a piece of lemon peel on top.

DU BONNETT COCKTAIL.

One pony Gin,
One dash lemon,
One dash Orange Bitters,
Three dashes Orange Curacao,
One and one-half jiggers Du Bonnett.
Strain through fine ice and serve with Cherry.

ZEBESTYET COCKTAIL.

Use large bar glass,
One-half bar spoon Granulated Sugar,
Dissolve in a little water,
Four drops Zebestyet Bitters,
One jigger of Sherwood Whiskey.
Strain through ice and squeeze a piece of lemon on top.
(This cocktail can only be made by those having Zebestyet Bitters.)

B. AND O. COCKTAIL.

Use large mixing glass.
Put a ½ lemon in the bottom,
Squeeze the juice and oil from it, and after this is done let it remain in the glass,
Add small teaspoonful sugar,
One teaspoonful Grenadine Syrup,
One drink of Old Tom Gin,
A little fine ice.
Shake up well and strain in cocktail glass.

COFFEE COCKTAIL.

Use large mixing glass.
Put in one raw egg,
One teaspoonful of sugar,
Two teaspoonfuls Creme de Cocoa,
One jigger Port Wine.
Shake well in ice. Strain in stem glass and serve with nutmeg.

ROB ROY COCKTAIL.

One dash Angostura Bitters,
One-third Italian Vermouth,
Two-thirds Scotch Whiskey.
Frappe with orange peel and serve.

BALDWIN COCKTAIL.

Use large mixing glass.
One-half Italian Vermouth,
One-half Old Tom Gin.
Frappe, strain in cocktail glass and serve.

SAZARAC COCKTAIL.

Use mixing glass.
One teaspoonful Absinthe,
One teaspoonful Anisette,
One wine glass full of Brandy.
Frappe, strain and serve.

WEST COCKTAIL.

Use mixing glass.
Three drops Angostura Bitters,
One-half teaspoonful Rock Candy Syrup,
Four-fifths Sherwood Whiskey,
One-fifth Italian Vermouth,
Small portion fine ice,
Stir well. Strain in cocktail glass.
Serve with Cherry.

CLOVER CLUB COCKTAIL.

Use small mixing glass.
Take juice half lemon,
The white of one egg,
One pony Strawberry Brandy,
One jigger El-Bart Gin.
Frappe, strain in cocktail glass. Sprig of mint on the top. Serve.

OLD FASHION COCKTAIL.

Use small thick bottom glass or (mint smash glass.)
One lump sugar, dissolve in a little water,
A dash Angostura Bitters,
One small piece lemon peel,
One lump of ice,
One jigger Sherwood Whiskey, add little water, stir together and serve.

CHAMPAGNE COCKTAIL.

Use champagne glass.
Soak four drops of Angostura Bitters on a lump of sugar,
Squeeze small piece of lemon peel,
One small lump of ice,
One split of Champagne.
Stir well. Serve.

MALLORY COCKTAIL.

Use mixing glass.
One-third Italian Vermouth,
Two-thirds Gordon Dry Gin.
Frappe with orange peel. Serve.

RED STAR COCKTAIL.

Juice ½ lemon,
One-third French Vermouth,
One-third French Brandy,
One-half Holland Gin.
Frappe well and strain. Line cocktail glass with Apricot Brandy.

CHANDELER COCKTAIL.

Use mixing glass.
Three-quarters Gordon Dry Gin,
One-quarter Italian Vermouth.
Frappe with lemon peel and serve.

PEERLESS COCKTAIL.

Use small mixing glass.
Three drops Angostura Bitters,
One-half bar spoonful Rock Candy Syrup,
One jigger Sherwood Whiskey.
Strain through fine ice. Serve in cocktail glass with small piece of lemon peel.

PUNCHES.

CONFEDERATE PUNCH.

(Twenty-five Covers.)

Use three-gallon punch bowl.
One pound brown sugar,
One quart distilled water,
Juice four oranges,
Juice two lemons,
One and a half gills Maraschino,
One and a half gills Orange Curacao,
Three quarts Santa Cruz Rum.

Stir together well. Add fine ice, fruits in season. Serve in punch glasses.

CHAMPAGNE PUNCH.

(Twenty-five Covers.)

Use three-gallon bowl.
One-half pound white sugar,
Juice ten lemons,
One gill Maraschino,
One-half gill Benedictine,
One-half gill Brandy,
Juice two oranges,
Two quarts syphon,
Three quarts Champagne.

Fill balance of bowl with fine ice. Stir together well. Sliced fruits, cherries. Serve in small punch glasses.

SAUTERNE PUNCH.

(25 or 30 Covers.)

Use three-gallon punch bowl.
One and three-quarter pounds sugar,
Two quarts Apollinaris,
Juice eighteen lemons,
One-half gill Maraschino,
One-half gill Brandy,
One-half gill Yellow Chartreuse,
Four quarts Sauterne.
Stir together well.
Fill rest of bowl with fine ice. Sliced fruits in season. Serve in small punch glasses.

CLARET PUNCH.

(25 or 30 Covers.)

Use three-gallon punch bowl.
Put in
One and three-quarter pounds sugar,
One bottle Vichy,
Juice fifteen lemons,
One-half gill Orange Curacao,
One-half gill Benedictine,
One-half gill Brandy,
Four quarts Claret.
Fill balance of bowl with fine ice. Add sliced fruits and serve in punch glasses.

RHINE WINE PUNCH.

Use large glass.
Juice of one-half lemon,
One and one-half teaspoonfuls of sugar,
A wine glass full of Rhine Wine.
Fill the glass with ice and shake up well, add fruit and serve.

TEA PUNCH.

(Party of Ten.)

Use punch bowl.
One pound of sugar,
Juice of four lemons,
One-half pint Curacao,
Three pints Jamaica Rum,
Three quarts strong made Tea.
Add fine ice and fruit and serve.

SCOTCH PUNCH.

Use large glass.
One dash orange juice,
Juice one-half lemon,
One large spoonful sugar,
One and one-half jigger Scotch Whiskey.
Fill with ice and shake well. Serve with fruit.

LIME GIN PUNCH.

Juice of one-half lime,
One large spoonful sugar,
One and one-half jigger Old Dry Gin.
Mix well and fill the glass with shaved ice and serve with fruit.

WHISKEY PUNCH.

Use large glass.
Juice of one small lemon,
Juice of one-half orange,
One large spoonful of sugar,
One and one-half jigger Wilson Whiskey.
Fill the glass with ice and serve with fruit in season.

BRIGHTON PUNCH.

Juice of one-half lime,
Juice of one-third orange,
One large spoonful sugar,
One and one-half jigger Whiskey.
Three dashes Jamaica Rum. Shake well.
Serve with fruit.

CLARET PUNCH.

Use large glass.
One large spoonful of sugar,
Juice of one-half lemon,
One spoonful orange juice,
One wine glass full of Claret.
Fill the glass with ice, shake well and serve with fruit.

BARNYARD MILK PUNCH.

Use large glass.
One and one-half spoonfuls of sugar,
Two jiggers of Brandy,
Three eggs, raw,
One-half pint rich cream.
Shake well and grate nutmeg on top.

SAUTERNE PUNCH.

Use large glass.
One and one-half spoonfuls of sugar,
Juice of one-half lemon,
One spoonful of orange juice,
One and one-half wine glass Sauterne.
Fill glass with shaved ice, shake well and serve with fruit.

KENTUCKY PUNCH.

One and one-half tablespoonfuls sugar,
Three dashes Pine Apple Syrup,
Three dashes Jamaica Rum,
One-half wine glass full Bourbon Whiskey.
Fill tumbler with cracked ice, shake well, serve with straw, ornament with fruit.

CHAMPAGNE PUNCH.

(Party Twelve Persons.)

Use punch bowl.
Put in two quarts Wine,
One-quarter pound sugar,
Juice of four lemons,
Jigger Brandy,
Two jiggers Curacao.
Add fine ice and sliced fruit. Serve in punch glasses.

KIRSCHWASSER PUNCH.

Use large glass.
One tablespoonful of sugar,
Juice one-half small lemon,
One and one-half wine glasses of Kirschwasser.
Fill with cracked ice. Shake well. Ornament with fruit in season. Serve with straws.

IRISH WHISKEY PUNCH.

Use large glass.
Two lumps of sugar,
Juice of one-half lemon,
One wine glass of Irish Whiskey.
Add crushed ice, shake well and serve with fruit in season.

HOT IRISH WHISKEY PUNCH.

Same as above, only add hot water, and put in a slice of lemon instead of other fruits.

PORT WINE PUNCH.

Use large glass.
One teaspoonful of sugar,
Three dashes of Pine Apple Syrup,
Juice of one-half lemon,
One wine glass full Port Wine.
Fill the glass with fine ice, shake well, ornament with fruit in season, serve with straw.

EGG MILK PUNCH.

Use large glass.
One-half pony Brandy,
Three dashes Creme de Vanilla,
One-half pony Santa Cruz Rum,
One wine glass full of Sherwood Whiskey,
One raw egg,
Add a little fine ice,
One and one-half teaspoonfuls sugar.
Fill glass with milk and shake together. Grate a little nutmeg on top.

MILK PUNCH.

Use large mixing glass.
Put in one-half pony Brandy,
Three dashes Creme de Vanilla,
One and one-half spoonfuls of sugar,
Two jiggers Wilson Whiskey,
One-half pony Santa Cruz Rum.
Add fine ice. Fill the glass with Milk and shake together. Grate a little nutmeg on top.

HOT MILK PUNCH.

The same way as a Milk Punch, with the exception of using hot milk. Stir together with spoon.

BOWL OF EGG-NOG.

Use large bowl.

Take 18 eggs, separate the whites from the yellow, beat the yellow to a thick batter, put in 1½ pounds sugar, mix this well with the batter, one-half pint Orange Curacao, one quart Brandy, one pint Rum, keep stirring all the time so as not to let them curdle, add two quarts cream and one quart milk, stirred well together, take the whites and beat them to a thick froth and put it on the top. Sift nutmeg on top and it is ready to be served.

EGG-NOG.

To each egg one tablespoon (not heaping) granulated sugar, one sherry glass *French* brandy, one-half sherry glass Jamaica Rum, a dash of Curacao, one sherry glass of cream. Eggs should be thoroughly beaten, whites and yolks separately. Stir sugar into yolks, add half of whites, pour liquor *very* slowly stirring all the while, then cream and balance of whites.

TODDIES.

BRANDY TODDY.

Prepare in the same manner as Whiskey Toddy, using Brandy instead of Whiskey.

WHISKEY TODDY.

Use small glass.

One and one-half teaspoonfuls sugar dissolved in a little water,

One jigger Highspire Whiskey.

Stir well, add small lump of ice. Grate a little nutmeg on top.

GIN TODDY.

Use small glass.

One teaspoonful sugar dissolved in a little water,

One jigger of El-Bart Gin,

Lump of ice.

Stir with spoon and serve.

IRISH WHISKEY TODDY.

Make in the same way as a Whiskey Toddy, using Irish Whiskey instead.

APPLE TODDY.

(Three Portions.)

Use large glass.

Put in one baked apple,

Crush the apple very fine,

Add one-half teaspoonful sugar,

Three dashes Orange Curacao,

One-half jigger Rum,

Two jiggers Highspire Whiskey,

One jigger Apple Brandy,

One quart Cider,

One dozen of Cloves.

One quart Hot Water. Mix well and serve.

HOT DRINKS.

HOT SCOTCH.

Use small earthen mug.
One lump sugar,
One piece of lemon peel,
Three or four cloves,
One jigger Scotch Whiskey.
Fill with boiling water. Stir with spoon and serve in small stem glass.

HOT IRISH.

The same as Hot Scotch, substituting Irish Whiskey instead of Scotch.

HOT RYE WHISKEY.

Make same way, using Rye Whiskey instead of Scotch.

HOT RUM PUNCH.

Use small glass.
Juice one-half lemon,
One and one-half teaspoonfuls sugar,
One and one-half jiggers Jamaica Rum.
Fill with hot water. Stir and serve.

HOT BRANDY PUNCH.

The same as a Rum Punch, using Brandy instead of Rum.

HOT TOM AND JERRY.

Use tall glass.
Put one raw egg,
Beat it until it becomes stiff,
One tablespoonful Orange Curacao,
One-half jigger Rum,
One-half jigger Brandy.
Fill with hot water. Stir well. Grate a little nutmeg on top and serve.

BLUE BLAZES.

Use two large glasses.
One wine glass of Scotch Whiskey,
One wine glass of hot water.
Mix with spoon, then set it on fire and pour three or four times from one glass to the other while blazing, add one tablespoonful of sugar, grate a little nutmeg over the drink and serve in a small glass.

FIZZES.

BALTIMORE COUNTRY CLUB FIZZ.

Use large tumbler.
Put in juice one lime,
One teaspoonful orange juice,
One and one-half teaspoonfuls sugar,
One wine glass full Gordon Dry Gin,
White of one egg,
One-half jigger Maraschino.
Fill the glass with crushed ice, add a little cream, shake well, strain in a small tumbler and top off with syphon water.

NEW ORLEANS FIZZ.

Use large glass.
Juice one-half lemon,
Two dashes Orange Flower Water,
One and one-half teaspoonfuls sugar,
White of one egg,
Teaspoonful Maraschino,
One and one-half jiggers Old Tom Gin,
One dash Orange Bitters,
One-half gill rich Cream.
Shake well in ice and strain in small tumbler, add a little seltzer water.

WHISKEY FIZZ.

The same as a Silver Fizz, using Whiskey instead of Gin.

BRANDY FIZZ.

The same as Whiskey Fizz, using Brandy instead of Whiskey.

PLAIN GIN FIZZ.

Use large mixing glass.
One and one-half spoons sugar,
Juice one-half lemon,
One and one-half jiggers Old Tom Gin.
Shake well in ice. Strain and fill with Seltzer.

GOLDEN FIZZ.

The same as Silver Fizz, using whole egg instead of the White.

SILVER FIZZ.

Use large glass.
Juice one-half a lemon,
One and one-half teaspoonfuls sugar,
White of one egg,
Two jiggers El-Bart Gin.
Add small portion crushed ice. Shake well, strain off, and fill with Seltzer.

SLOE GIN FIZZ.

Use large mixing glass.
One teaspoonful sugar,
Juice one-half lemon,
One and one-half jiggers Sloe Gin,
Small portion crushed ice,
Shake well. Strain in tall glass.
Fill up with syphon Vichy.

COBBLERS.

SHERRY COBBLER.

Use large glass.
One-half teaspoonful sugar.
Fill the glass full of ice. Pour the Sherry over the ice until the glass is full. Stir well, and serve with fruit and straws.

CATAWBA COBBLER.

This drink is made the same as Sherry Cobbler, using Catawba Wine instead.

CHAMPAGNE COBBLER.

Use a tall glass.

One-half teaspoonful sugar.

Fill the glass full of fine ice. Pour Champagne over the ice. Stir well and ornament with berries, etc., in season. Serve with straws.

CLARET COBBLER.

This drink is made the same as Sherry Cobbler, using Claret instead.

WHISKEY COBBLER.

Use a large glass.

Dissolve 1½ teaspoonfuls sugar in a little water,

One teaspoonful Pineapple Syrup,

One-half wine glass full of Wilson Whiskey.

Shake well, and serve with fruit and straws.

RHINE WINE COBBLER.

Use large glass.

One and one-half teaspoonfuls sugar,

Three dashes Curacao,

Fill glass with ice.

Pour in Rhine Wine until glass is full. Stir well, and serve with fruit in season and straw.

JULEPS.

MINT JULEP.

Use a small glass.

Put in three sprigs of Mint,

Fill the glass with very fine ice,

One and one-half jiggers of Highspire Whiskey,

Sift 1½ teaspoonfuls sugar on top.

Then insert four or five fresh sprigs of Mint in the ice with stems downward. Serve with straw.

GINGER ALE JULEP.

The same as a Mint Julep, with the exception of leaving out the sugar, using Ginger Ale instead of Whiskey.

TOM GIN JULEP.

The same as a Mint Julep, using Old Tom Gin instead of Whiskey.

BRANDY JULEP.

This drink is made the same as the Mint Julep, using Brandy instead of Whiskey.

RUM JULEP.

Make in the same way as a Mint Julep, using St. Croix or Santa Cruz Rum instead.

SMASHES.

BRANDY SMASH.

Is made like Whiskey Smash, using Brandy instead of Whiskey.

MINT SMASH.

Use a small tumbler.
Put in four sprigs of Mint.
Bruise the Mint well,
One and one-half jiggers Green Spring Valley Whiskey,
Fill the glass with ice.
Sift 1½ teaspoonfuls sugar on top. Dress the top with Mint as in Mint Julep and serve with small straws.

GIN SMASH.

This drink is made the same as a Whiskey Smash, using Old Tom Gin instead of Whiskey.

MEDFORD RUM SMASH.

Use small tumbler. Made like a Whiskey Smash, using Medford Rum instead of Whiskey.

SOURS.

WHISKEY SOUR.

Use large glass.
Juice one-half lemon,
One teaspoonful sugar,
One wine glass full of Wilson Whiskey,
One squirt of Seltzer.
Fill the glass with ice and shake well, strain in stem glass.

GIN SOUR.

The Gin Sour is made with the same ingredients as the Whiskey Sour, using Gin instead of Whiskey.

BRANDY SOUR.

Make in the same manner as Whiskey Sour, using Brandy instead of Highspire Whiskey.

FROZEN LIQUORS.

Originated by the Gallatin Valley Club, Bozeman, Montana.

ROCKY MOUNTAIN GOAT'S MILK.

One spoonful sugar,
One dash Angostura Bitters,
Three dashes Curacao,
One teaspoonful lemon,
One jigger Gin.
Top off with Seltzer—Fruit.

FROZEN GIN.

The same as Frozen Rye, using Gin instead of Whiskey.

FROZEN RYE.

Use large glass.
Put in three dashes lemon juice,
Two dashes Pineapple Syrup,
One and one-half teaspoonfuls sugar,
One jigger Sherwood Whiskey.
Serve in champagne glass with cracked ice and fruit.

FROZEN SCOTCH.

Make in the same way as a Frozen Rye, using Scotch Whiskey instead of Rye Whiskey.

FANCY DRINKS.

ROOSTER'S FEATHER.

Use small mixing glass.
One and a half spoonfuls of sugar,
One raw egg,
One wine glass Sherry,
One-half gill rich cream,
Small portion crushed ice.
Shake well. Strain, serve with nutmeg.

HORSE'S COLLAR.

The same as a Horse's Neck. Add one drink of Wilson Whiskey. Serve.

"OYOUKID."

Use mixing glass.
One-half teaspoonful lemon,
One teaspoonful Grenadine,
Two teaspoonfuls Raspberry Syrup,
One sherry glass of Old Tom Gin.
Fill small stein with ice and pour over.

JIM MADDOX.

"Virginia Cocktail."

One-third Sloe Gin,
One-third Booth's Old Tom Gin,
One-third Cognac.
Run through ice. Strain and serve.

SCHANDE GOFF.

Use small glass pitcher.
One large lump of ice,
One bottle Ginger Ale,
One bottle Beer.
Stir well and serve.

SCHANDE GOFF No. 2.

Use large glass.

Fill half of the glass with Imported Ginger Ale and balance with Bass Ale, if the ales are not cool, add one small lump of ice.

SHERRY AND EGG.

Use wine glass.
One egg, fill with Sherry Wine.

SHERRY AND BITTERS.

Use wine glass.
Two dashes of Orange Bitters.
Fill with Sherry Wine.

WHISKEY AND GINGER ALE.

Use tall glass.
One lump of ice,
One wine glass of Wilson Whiskey,
Fill with Ginger Ale.
Stir with spoon and serve.

APRICOT DAISY.

Use champagne glass.
Fill with fine ice,
Pour in two-thirds Maraschino,
One-third Apricot Brandy.
Add three dashes Angostura Bitters.
Serve.

ANGEL WING.

Use small cordial glass.
Fill two-thirds of Creme de Cocoa,
One-third whipped cream.
Serve.

TOM COLLINS.

Use tall tumbler.
Juice one-half lemon or lime,
Two teaspoonfuls sugar,
Two jiggers of Dry El-Bart Gin,
Small portion crushed ice,
One bottle Club Soda.
Stir well and serve.

ANGEL BREATH.

Use small cordial glass.
One-third Maraschino,
One-third Creme de Vyette,
One-third Whipped Cream.
Serve.

WIDOW'S KISS.

Use small cordial glass.
Two-thirds Benedictine,
One-third Rich Cream.
Serve.

ANGEL BREAST.

Use small cordial glass.
One-third Forbidden Fruit,
One-third Creme de Violets,
One-third Whipped Cream.
Float one cherry on top.

"PINKUM."

Use large mixing glass.
Put in juice one-half lemon,
One pony Syrup of Grenadine,
One teaspoonful sugar,
One drink of Old Tom Gin.
Small portion crushed ice. Shake well, strain off in small glass. Fill with syphon. Serve.

CURACAO AND BRANDY.

The same way as Benedictine and Brandy. Substituting liquors. Do not allow the liquors to run together.

APRICOT BRANDY AND CREAM.

Use small cordial glass.
Fill two-thirds Apricot Brandy,
Balance plain cream, do not mix.
Serve.

YELLOW CHARTREUSE AND BRANDY.

Use small cordial glass.
Pour two-thirds full with Yellow Chartreuse,
One-third Brandy.
Do not let them run together.

"MAMIE TAYLOR."

Use large glass.
Juice one-half lemon,
One wine glass full of Scotch Whiskey,
One lump of ice,
One bottle Ginger Ale.
Stir well and serve.

HORSE'S NECK.

Use tall glass.
Put in the peel of a whole lemon,
Two lumps of ice,
Three dashes Angostura Bitters,
One bottle Ginger Ale.
Stir together and serve.

LONG GREEN.

The same as a White Wax, using Green Menthe instead of White Menthe.

"PUSSE CAFE."

Use tall pony glass.
One-sixth Maraschino,
One-sixth Creme de Voillettes,
One-sixth Orange Curacao,
One-sixth Benedictine,
One-sixth Green Chartreuse,
One-sixth Cognac.

This drink must be made very carefully so as not to mix the others added to it. Each liquor must lie in the glass by itself.

BENEDICTINE AND BRANDY.

Use cordial glass.
Put in two-thirds Benedictine,
Float one-third Brandy on top carefully so as not to mix them. Serve.

WHITE MENTHE AND BRANDY.

Use stem wine glass.
Fill with crushed ice,
Pour two-thirds of White Menthe,
One-third Brandy.
Serve with small straws.

ABSINTHE FRAPPE.

Use large mixing glass.
One-third Anisette,
Two-thirds Absinthe,
Frappe well in ice. Strain in small glass, top off with seltzer.

SWISS ESS.

Use large mixing glass.
One teaspoonful Anisette,
White of one egg,
One teaspoonful sugar,
Juice one-half lime or lemon,
One and one-half jiggers of Absinthe.
Add fine ice. Frappe with lemon peel.
Strain and serve.

THE BALTIMORE COUNTRY CLUB—ORGANIZED MAY, 1898.

BRANDY FLOAT.

Pour a small pony glass full of Brandy, place a whiskey glass over it with the up side down, turn the Brandy over, hold it firmly so as not to lose any of the Brandy from the smaller glass, then squirt a dash of seltzer in the whiskey glass, slowly pull the pony glass out and the Brandy will float on the seltzer. Serve.

FORBIDDEN FRUIT.

Use small cordial glass.
Fill two-thirds full with Forbidden Fruit,
Balance one-third rich cream.
Do not let them run together. Serve.

MILK SHAKE.

Use tall glass.
Put in 1½ tablespoonfuls of sugar,
One-half wine glass full of Creme de Vanilla,
Small portion crushed ice.
Fill with milk. Shake well and serve.

WHITE WAX.

Use small tumbler.
One lump of ice,
One wine glass of White Menthe,
Fill the glass with syphon,
Stir well and serve.

SOFT DRINKS.

Water and Sprinkler Wagons

BELDENETTE.

One-half jigger Raspberry Syrup,
One-half jigger Pineapple Syrup,
Juice one-half lemon,
Put in tall shell glass,
Small portion crushed ice.
Fill up with syphon. Stir and serve.
Fruits in season.

PLAIN DRINKS.

BRANDY STRAIGHT.

Use small whiskey glass.

Set the bottle on the bar, right hand side of the guest, allow him to help himself.

Serve small glass of water for chaser.

WHISKEY STRAIGHT.

Same as Brandy straight, substituting Whiskey for Brandy.

SCOTCH STRAIGHT.

Same as Whiskey straight, using Scotch Whiskey instead of Rye Whiskey.

PORT WINE PLAIN.

The same as Sherry plain, using Port Wine instead of Sherry.

SHERRY PLAIN.

Use wine glass.
Two lumps of ice.
Fill with Sherry.

CATAWBA PLAIN.

The same as Sherry plain, using Catawba Wine instead of Sherry.

GRAPE JUICE.

Use small tumbler.
Two teaspoonfuls syrup,
One wine glass Grape Juice,
Small portion shaved ice.
Fill balance with Seltzer and serve.

BRUNSWICK COOLER.

Use large glass.
Juice one-half lemon,
One teaspoonful sugar,
Small portion crushed ice.
Fill glass with Ginger Ale.
Stir well. Serve with fruit.

BRANDY AND SODA.

Use tall glass.
Put in one lump of ice,
One wine glass of Brandy,
One bottle-Club Soda.
Stir well and serve.

LEMONADES.

CLARET LEMONADE.

Make the same way as a plain Lemonade. Float a wine glass of Claret on top. Serve with fruit in season.

PLAIN LEMONADE.

Use large glass.
Juice one lemon,
Two tablespoonfuls sugar.
Fill the glass two-thirds full of water and the balance with cracked ice. Shake well and serve with fruit in season.

LIMEADE.

Use tall tumbler.
Juice two limes,
Two tablespoonfuls sugar,
Small portion cracked ice.
Fill the glass full of water.
Shake well. Serve with fruit.

HOT LEMONADE.

Use tall glass.
Two teaspoonfuls sugar,
Juice of one lemon,
Fill the glass with hot water.
Stir well with spoon and serve.

"STICK LEMONADE."

The same as a plain Lemonade, and float 1½ jiggers of Highspire Whiskey on top. Serve with fruit and straws.

EGG LEMONADE.

Use same ingredients as plain Lemonade, add one raw egg and shake well. Serve with fruit and straws. This drink is very palatable.

PORT WINE LEMONADE.

Made the same way as a plain Lemonade. Float a wine glass of Port Wine on top, and serve with fruit and straws.

SELTZER LEMONADE.

Use large glass.
Put in juice of one lemon,
Two teaspoonfuls sugar.
Fill the glass two-thirds full of Seltzer. Stir well. Fill balance of glass with ice. Serve with fruit and straws.

ORANGEADE.

Use large glass.
Juice one-half orange,
One tablespoonful Maraschino,
Small portion crushed ice.
Fill balance of glass with water. Shake well. Serve with fruit in season and straws.

FLIPS.

WHISKEY FLIP.

Make in the same way as a Sherry Flip, using Whiskey instead of Sherry.

SHERRY FLIP.

Use large mixing glass.
Put in one raw egg,
One and one-half teaspoonfuls sugar,
One wine glass Sherry,
Small portion crushed ice,
One gill of cream.

Shake well and strain in small goblet. Grate nutmeg on top. Serve.

BRANDY FLIP.

Use large glass.

Make in the same way as a Sherry Flip, using Brandy instead of Sherry Wine.

MULLED WINES.

MULLED CLARET.

Use large glass.
One teaspoonful sugar,
Juice one-half lemon,
A few cloves, a little ground cinnamon.

Fill up the glass with Claret, then pour it into a pan and keep it on the fire until it boils, then pour it through a strainer into a glass. Grate nutmeg on top and serve.

MULLED PORT.

Use large glass.

This drink is made in the same way as Mulled Claret, using Port Wine instead.

MULLED SHERRY.

Use large glass.

This drink is made in the same way as Mulled Claret, using Sherry Wine instead of Claret.

MULLED CLARET WITH EGGS.

Use large glass.
One and one-half spoonfuls of sugar,
The juice of small lemon,
A few cloves,
One-half teaspoonful of cinnamon,
Two wine glasses of Claret.

Pour into a pan and keep it over the fire until it boils, beat to a batter the yellow of two eggs, put them in a glass and pour the hot wine over them. Stir well. Grate a little nutmeg over the drink and serve.

RICKEYS.

SARSAPARILLA RICKEY.

Use large glass.
One lump of ice,
Juice one-half lime, rind included,
One bottle Sarsaparilla.
Stir well and serve.

GINGER ALE RICKEY.

Use same service, using Ginger Ale instead of Sarsaparilla.

GIN RICKEY.

Use small glass.
One lump ice,
Juice one-half lime, rind included,
One drink of El-Bart Dry Gin.
Fill the syphon. Stir well and serve.

WHISKEY RICKEY.

Make in the same way as Gin Rickey, using Whiskey instead.

SLOE GIN RICKEY.

Use tall glass.
Put in one lump ice,
Two jiggers Sloe Gin,
Juice one-half lime.
Fill with seltzer and serve.

SANGAREES.

PORTER SANGAREE.

Use tall glass.
One teaspoonful of sugar,
Fill the glass full of crushed ice,
Pour in one split of Porter.
Stir well with spoon. Sift nutmeg on top, add fruit and straws. Serve.

WHISKEY SANGAREE.

Make in the same way, using Whiskey instead of Porter.

SHERRY SANGAREE.

Use same ingredients, except use Sherry instead of Whiskey.

ALE SANGAREE.

Make in the same way as Porter Sangaree, using Ale instead of Porter.

PORT WINE SANGAREE.

Use large glass.
One teaspoonful of Creme de Cocoa,
One teaspoonful of sugar,
Fill glass with fine ice,
One wine glass full Port Wine.
Stir together, add fruit and sift nutmeg on top. Serve.

CUPS.

SAUTERNE CUP.

(12 or 14 Covers.)

Use two half-gallon pitchers.
Put in each pitcher
Two spoonfuls of sugar,
One small glass seltzer to dissolve the sugar,
One jigger Benedictine,
One jigger Brandy,
One bottle Sauterne,
Add fruit and small piece of cucumber rind, fine ice. Serve.

CLARET CUP.

(4 or 6 Covers.)

Use half-gallon pitcher.
Two tablespoonfuls sugar,
One jigger Maraschino,
One jigger Yellow Chartreuse,
Mix together with small glass of Seltzer,
One bottle Sauterne.

Stir together with spoon, add one large lump of ice, slide slices of fruit around the sides of the ice, then take small bunch of mint covered with powdered sugar, insert on top with stems downward, put about a dozen of cherries or strawberries over the mint. Serve in small stem glasses.

CHAMPAGNE CUP.

(For Four.)

Use a half-gallon glass pitcher.
Two spoonfuls of sugar,
One small glass seltzer to dissolve the sugar,
One jigger Benedictine,
One jigger Brandy,
One-half jigger Yellow Chartreuse,
One quart Champagne.

Stir well with spoon, add one large lump of ice, slide slices of fruit around the sides of the ice, then take a small bunch of mint covered with powdered sugar, insert on top with stems downward, put about a dozen of cherries over the mint. Serve in small stem glasses.

RHINE WINE CUP.

(For Four.)

Use same service for Rhine Wine Cup as Champagne Cup, using Rhine Wine instead of Champagne.

CLARET CUP.

Make in same way as Rhine Wine Cup, using Claret instead of Rhine Wine.

SYRUPS.

SIMPLE SYRUP.

Take 2 pounds of loaf sugar to 1 pint of water, dissolve it over the fire, remove the scum that arises, as soon as it commences to boil, remove it from the fire, strain it while hot.

RASPBERRY SYRUP.

Take 1 pint of filtered raspberry juice, mash the raspberries in a pan and let them stand 2 or 3 days until fermentation has commenced, filter the juice through blotting paper, and add 2 pounds of fine sugar. Place the syrup on the fire and as it heats, skim carefully, but do not allow it to boil, when it becomes of a proper consistency, remove it and allow it to cool, then bottle it.

GUM SYRUP.

Dissolve 2 pounds of loaf sugar and 1 pound of white gum arabic in 1 quart of hot water, boil over the fire for 2 minutes.

LEMON SYRUP.

One pint of lemon juice, dissolve 5 pounds of sugar in the lemon juice, add the rinds of 5 lemons, boil for 2 minutes, skim, then strain.

STRAWBERRY SYRUP.

Take 4 quarts of strawberries, express the juice and strain, add water until it measures 4 pints, add 8 pounds of powdered sugar, keep it on the fire until it boils, then strain, allow it to cool, and bottle.

BITTERS.

EFFERVESCENT DRAUGHT.

Carbonate of potash, 80 grains, pulverized citric acid, 17 grains. Keep separate. When required for use, add 1 drop essence of lemon. Dissolve in separate tumblers, mix, and drink while effervescing.

BRANDY BITTERS.

Orange peel, 16 ounces, cardamoms, 2 ounces, cinnamon, 2 ounces, essence of cochineal, 4 drops, gentian root, 12 ounces, brandy, 2 gallons. Infuse for one month, then strain and filter.

ESSENCE OF BITTERS.

One-third pound dried orange peel, ¼ pound orange-apples, ¼ pound gentian root, ¼ pound lemon peel, ground to powder. Macerate for ten days. Add 1 gallon of pure spirits. Strain and add 1 quart of soft, pure water.

WINE BITTERS.

Take the thin peel of 1 lemon, 1 bitter orange. Add 3 ounces of sherry wine, 2 ounces of water —infuse.

RUM BITTERS.

Raisins, 2 pounds, bruised cinnamon, 6 ounces, snake-root, 2 ounces, 20 cloves. Add the juice of 2 lemons and 2 oranges, digest in rum for two months, then strain and filter.

PORTABLE LEMONADE.

Take of white sugar, 4 pounds, tartaric acid, 2 ounces, essence of lemon, ½ ounce. Powder these ingredients and keep in a dry bottle for use. One tablespoonful will make a glass of lemonade, when mixed with water.

STOUGHTON BITTERS.

Mix together the following ingredients, and let stand for five weeks. Gentian, 4 ounces, orange peel, 4 ounces, Columbo, 4 ounces, camomile flowers, 4 ounces, quassia, 4 ounces, burnt sugar, 1 pound, whiskey, 2½ gallons. Bottle the clear liquor.

FORMULAE—BEST YET BITTERS.

2 ozs. Roman Camomile Flowers.....No. 30
2 " Gentian Root.....No. 30
2 " Sweet Orange Peel.....No. 30
1 oz. Hulled Cardamom Seed.....No. 30
1 " Saigon Cinnamon Bark.....No. 30

Mix together these ingredients in half-gallon jar, pour in one quart Rye Whiskey, infuse for two weeks, filter and bottle.

SODA WATER SYRUPS.

LEMON SYRUP FOR SODA WATER.

Take 8 pounds of white sugar and one gallon of pure, soft water, 2 ounces of gum arabic. Boil in a brass or copper kettle until the gum is thoroughly dissolved, then skim and strain through white flannel, adding tartaric acid, 5½ ounces, and flavor to taste with extract of lemon. Bottle.

STRAWBERRY SYRUP FOR SODA WATER.

Make in the same way as Lemon Syrup, using Strawberry extract instead of lemon.

PINEAPPLE SYRUP FOR SODA WATER.

Make in the same manner as Lemon Syrup, using Pineapple extract instead of lemon.

VANILLA SYRUP FOR SODA WATER.

Make in the same manner as Lemon Syrup, using Vanilla extract instead of lemon.

OTHER SYRUPS.

All other syrups can be made in the same manner, using the extract of the fruit to taste. These make a very refreshing summer drink, by adding two tablespoonfuls of the syrup to a glass of water and one-third teaspoonful of supercarbonate of soda; drink while foaming.

HOW TO MAKE SODA WATER WITHOUT A MACHINE.

In each gallon of water to be used, dissolve ½ pound of fine white sugar, and 1 ounce of supercarbonate of soda. Fill pint bottles with this mixture, have your corks ready. Now drop into each bottle ½ drachm of citric acid in crystals, and immediately cork and tie down. Handle the bottle carefully, and keep cool until needed.

HINTS ON BOTTLING.

MALT LIQUORS.

There can be no doubt that all fermented malt liquors, as well as wine, are improved by bottling, when the work is performed with sufficient care and skill; but there are several considerations requisite to success which we shall now bring under the notice of our readers.

THE STATE OF LIQUOR AT THE TIME OF BOTTLING.

The fermentation of the liquor should be nearly completed; if not, there will be a risk of bursting the bottles, in consequence of the generation of too large a quantity of air. On the other hand, if the fermentation be over, and the liquor be flat, the beer will become more or less sour. The mode of judging as to the fitness of the liquor for bottling, is to ascertain its condi-

tion in the cask. If, on drawing the vent-peg, the liquor spurts out with violence, it is certain that the process of fermentation is still going on; on the other hand, if it appears to be still, and on being tasted is in good condition and brisk, it may be held to be in a fit state for bottling. If, however, it be too brisk and frothy while bottling, the bottles ought to be left uncorked for a few hours, and filled out. They should only be filled up within two inches from the top, as the froth works within an inch of the cork.

CORKS FOR BOTTLING.

There is indeed no economy in bad corks. If they are not sufficiently sound, and allow the air to escape, the liquor becomes flat, and consequently sour; and the bottles might nearly as well be left open. The corks should be soaked in the liquor before being put into the bottles, and if the bottles be then laid on their sides, the corks will swell so as to be perfectly tight. It need hardly be added that great care should be taken that the bottles have been thoroughly washed, and are perfectly clean.

TO RIPEN ALE OR PORTER.

If not flat when bottled, there are several ways, among which the following may be recommended: When about to fill the bottles, put into each a teaspoonful of brown sugar, or two teaspoonfuls of rice or wheat, or six raisins.

BOTTLE WAX.

To make good bottle wax, take 1 pound of rosin, 1 pound of beeswax and half a pound of tallow. Mix these with red or yellow ochre, soot or Spanish whiting, according to the color you require. Melt the whole carefully, stirring it all the time. If it be likely to boil over, stir it with a candle end, which will allay the violence of the ebullition.

STANDS FOR CASKS.

All casks containing beer, ale, wine or any other liquors, ought to be placed on strong elevated stands or trestles. They should be so situated as not to touch any part of the walls of the cellar or store room in which they are placed. When they are near the walls they are liable to be attacked by dry-rot, which leads to the bursting of the casks and the loss of their contents. The trestles ought to be at such a distance from the wall that one may be able to go round them and examine their condition; when this, from the position of the barrel, is impossible, it will be found a great inconvenience, should any leakage take place.

BEST MEANS OF CLEANING UTENSILS.

Always keep your glasses, decanters and bottles well cleaned and pure. Immediately after the customer has finished his drink, wash the

glass well in warm water, rinse well in pure, cold water, and then dry thoroughly with a cloth.

In cleansing utensils used for brewing, etc., be careful not to use soap or any greasy material—a good brush and scalding water will generally thoroughly cleanse them, but all the fur on the sides and bottom must be removed. After this they should be well drained, and left in some airy situation to sweeten.

If they are still found to be tainted, take wood ashes and boil them to a strong lye, which spread over the bottoms of the vessels scalding hot—then scrub with a brush or throw some stone lime into the water in the vessel, and scrub over the bottom and sides, rinsing well with clear water.

In some cases it is necessary to wash with oil of vitriol, diluted with eight times its bulk in water.

MANAGEMENT OF CASKS FOR WINE AND BEER.

New casks, fresh from the coopers should stand two or three days filled with clean water, and then be well scalded out before using. Old casks, as soon as the wine or beer is drawn off, should either be bunged closely until there is a convenient opportunity for washing them, or scalded out at once and laid by in a dry place until they are again wanted. Just before using they must be looked to and scalded out again.

If the casks are very musty, they may be sweetened by washing them out first with a little sulphuric acid and then with clean water. After this operation they should be scalded several times with fresh water. If the casks are very large, the expense of sulphuric acid may be avoided by unheading them and whitewashing them throughout with quick-lime, or they can be rendered perfectly sweet by being smoked with surphur mixed with a little nitrate of potash. In all these cases, great care must be taken that the casks are well scalded with clean water. It is a good plan to use a piece of clean iron chain to shake about inside the cask while washing it out.

A METHOD OF BOTTLING WINE.

Having thoroughly washed and dried the bottles, supposing they have been before used for the same kind of wine, provide corks, which will be improved by being slightly boiled, or at least they should be soaked in hot water, and a squeezer for the corks. Bore a hole in the lower part of the cask with a gimlet, receiving the liquid stream which follows in the bottle and filterer, which is placed in a tub or basin. This operation is best performed by two persons, one to draw the wine, the other to cork the bottles. The drawer is to see that the bottles are up to the mark, but not too full, the bottles being placed in a clean tub to prevent waste. The corking boot is to be buckled by a strap to the

knee, the bottle placed in it, and the cork, after being squeezed in the press, driven in by a flat wooden mallet.

As the wine draws near to the bottom of the cask, a thick piece of muslin must be placed in the strainer to prevent the viscous grounds from passing into the bottle.

Having counted the bottles, they should be stored away in their respective bins, a layer of sand or sawdust being placed under the first tier, and another over it; a second tier laid over this protected by a lath, the head of the second being laid to the bottom of the first; over this another bed of sawdust must be laid, not too thick; another lath, and so on, till the bin is filled.

Wine so laid in will be ready for use according to its quality and age, Port wine old in the wood, will be ready to drink in five or six months; but if it is a fruity wine, it will improve every year. Sherry if of good quality, will be fit to drink as soon as the "sickness" (as its first condition after bottling is called) ceases, and will also improve; but the cellar must be kept at a perfectly steady temperature, neither too hot nor too cold, but about 55 or 60 degrees, and absolutely free from draughts of cold air.

HOW TO CLEAN DECANTERS.

Roll up in small pieces some soft brown or blotting-paper; wet them, and soap them well. Put them into the decanters about one-quarter

full of warm water; shake them well for a few minutes, then rinse with clear cold water; wipe the outsides with a dry cloth, put the decanters to drain, and when dry they will be almost as bright as new ones. This is the best and safest mode of cleaning decanters. Some persons, however, use a little fine sand, and others egg-shells crushed into small pieces, which are shaken about in the glass with cold water; a beautiful polish may be given by this means.

HOW TO LOOSEN TIGHT DECANTER STOPPERS.

Stoppers of glass decanters frequently from a variety of causes, become so fixed that they cannot be removed without danger. Whenever this is the case place a little sweet oil with a feather round the stopper and the neck of the decanter, and set it near the fire. When tolerably warm tap the stopper gently on all sides with a light piece of wood, and it will soon become loose, or the neck of the decanter may be rubbed sharply with a piece of muslin; the friction will expand the glass of the decanter, and in this way set the stopper free. Great care must be taken that the stopper is not broken.

WINE CLOSET REQUISITES.

Mixing Glasses,
Mixing Spoons,
Strainers,
Nickel Shakers,
Lemon Squeezers,
One Jigger,
Bitters' Shakers,
Quart Decanters,
Whiskey Glasses,
Champagne Glasses,
Cocktail Glasses,
Beer Glasses,
Pony Glasses,
Sherry Glasses,
Lemonade Glasses,
Syphons,
Straws,
Sugar Drawer,
Wine Buckets,
Nutmeg Grater,
Ice Chest,
Ice Pick,
Ice Scoops.

THE BARTENDER'S MAXIMS.

1. Be neat and clean in dress.
2. Keep your bar in the same condition.
3. Keep your tumblers free from finger marks and grease.
4. Have your bottles carefully labelled and in their proper places.
5. Should you keep a fancy bar, see that the various articles are arranged to the best advantage.
6. Keep your mirrors like polished gold, for they are the most noticed of all adornments.
7. See that the floor is well kept and the spittoons in such places that the customers will not fall over them.
8. Be polite and attentive, but not intruding.
9. Know when to talk and when to keep silent.
10. Avoid profanity in yourself, do not notice it in others.
11. Drink as little as possible behind your own bar.
12. Keep pure liquors for a good trade.
13. Never overcharge a stranger.
14. Do not encourage arguments, and when in one be non-committal.

15. Be as honest to yourself as to your customers. This rule works both ways.
16. A poor man may be a gentleman, as well as a rich one—don't forget it.
17. Know your rights and protect them.
18. Regular hours for business, and attend to your business.
19. Look cheerful and happy, even though you feel blue and heavy.
20. Always keep sober.
21. Never sell to a drunken man, by so doing you place yourself within the power of the law.

INDEX

	PAGE
BITTERS:	
Brandy Bitters	44
Effervescent Draught	44
Essence of Bitters	45
Formulae—Best Yet Bitters	45
Portable Lemonade	45
Rum Bitters	45
Stoughton Bitters	45
Wine Bitters	44
COBBLERS:	
Catawba Cobbler	22
Champagne Cobbler	23
Claret Cobbler	23
Rhine Wine Cobbler	23
Sherry Cobbler	22
Whiskey Cobbler	23
COCKTAILS:	
Absinthe Cocktail	5
B. & O. Cocktail	6
Baldwin Cocktail	7
Brawner Cocktail	5
Bronx Cocktail	4
Clover Club Cocktail	8

COCKTAILS—Continued PAGE

Champagne Cocktail..... 8
Chandeler Cocktail..... 9
Coffee Cocktail..... 6
Du Bonnett Cocktail..... 5
Frick Cocktail..... 4
Gin Cocktail..... 4
Hiss Cocktail..... 5
Lone Tree Cocktail..... 4
Mallory Cocktail..... 9
Manhattan Cocktail..... 3
Martini Cocktail..... 3
Old Fashion Cocktail..... 8
Peerless Cocktail..... 9
Red Star Cocktail..... 9
Rob Roy Cocktail..... 7
Sazarac Cocktail..... 7
Sloe Gin Cocktail..... 5
Star Cocktail..... 4
Tip Top Cocktail..... 3
West Cocktail..... 7
Whiskey Cocktail..... 3
Zebestyet Cocktail..... 6

CUPS:

Champagne Cup..... 42
Claret Cup..... 42
Claret Cup..... 43
Rhine Wine Cup..... 43
Sauterne Cup..... 41

FANCY DRINKS:

Absinthe Frappe..... 32
Angel Breast..... 30
Angel Breath..... 29
Angel Wing..... 29
Apricot Brandy and Cream..... 30
Apricot Daisy..... 29
Benedictine and Brandy..... 32
Brandy Float..... 33
Curacao and Brandy..... 30
Forbidden Fruit..... 33
Horse's Collar..... 27
Horse's Neck..... 31
Jim Maddox..... 27
Long Green..... 31
"Mamie Taylor"..... 31

FANCY DRINKS—Continued PAGE
Milk Shake ... 33
"Oyoukid" ... 27
"Pinkum" ... 30
"Pusse Cafe" ... 31
Rooster's Feather ... 27
Schande Goff ... 28
Schande Goff No. 2 ... 28
Sherry and Bitters ... 28
Sherry and Egg ... 28
Swiss Ess ... 32
Tom Collins ... 29
Whiskey and Ginger Ale ... 28
White Menthe and Brandy ... 32
White Wax ... 33
Widow's Kiss ... 29
Yellow Chartreuse and Brandy ... 30

FIZZES:
Baltimore Country Club Fizz ... 20
Brandy Fizz ... 21
Golden Fizz ... 21
New Orleans Fizz ... 21
Plain Gin Fizz ... 21
Silver Fizz ... 22
Sloe Gin Fizz ... 22
Whiskey Fizz ... 21

FLIPS:
Brandy Flip ... 38
Sherry Flip ... 38
Whiskey Flip ... 37

FROZEN LIQUORS:
Frozen Gin ... 26
Frozen Rye ... 26
Frozen Scotch ... 27
Rocky Mountain Goat's Milk ... 26

HINTS ON BOTTLING:
A Method of Bottling Wine ... 51
Best Means of Cleaning Utensils ... 49
Bottle Wax ... 49
Corks for Bottling ... 48
How to Clean Decanters ... 52
How to Loosen Tight Decanter Stoppers ... 53
Malt Liquors ... 47
Management of Casks for Wine and Beer ... 50
Stands for Casks ... 49

HINTS ON BOTTLING—Continued PAGE
To Ripen Ale or Porter..... 48
The Bartender's Maxims.....55-56
The State of Liquor at the Time of Bottling. 47
Wine Closet Requisites..... 54

HOT DRINKS:
Blue Blazes..... 20
Hot Brandy Punch..... 19
Hot Irish..... 19
Hot Rye Whiskey..... 19
Hot Rum Punch..... 19
Hot Scotch..... 19
Hot Tom and Jerry..... 20

JULEPS:
Brandy Julep..... 24
Ginger Ale Julep..... 24
Mint Julep..... 24
Tom Gin Julep..... 24
Rum Julep..... 24

LEMONADES:
Claret Lemonade..... 36
Egg Lemonade..... 37
Hot Lemonade..... 36
Limeade 36
Orangeade 37
Plain Lemonade..... 36
Port Wine Lemonade..... 37
Seltzer Lemonade..... 37
"Stick Lemonade"..... 36

MULLED WINES:
Mulled Claret..... 38
Mulled Claret with Eggs..... 39
Mulled Port..... 38
Mulled Sherry..... 39

PLAIN DRINKS:
Brandy Straight..... 34
Brunswick Cooler..... 35
Brandy and Soda..... 35
Catawba Plain..... 35
Grape Juice..... 35
Port Wine Plain..... 34
Scotch Straight..... 34
Sherry Plain..... 35
Whiskey Straight..... 34

PAGE

PUNCHES:

Barnyard Milk Punch 13
Bowl of Egg-Nog 17
Brighton Punch 13
Champagne Punch 10
Champagne Punch 14
Claret Punch 11
Claret Punch 13
Confederate Punch 10
Egg Milk Punch 16
Egg-Nog 17
Hot Irish Whiskey Punch 15
Hot Milk Punch 16
Irish Whiskey Punch 15
Kentucky Punch 14
Kirschwasser Punch 15
Lime Gin Punch 12
Milk Punch 16
Port Wine Punch 15
Rhine Wine Punch 12
Sauterne Punch 11
Sauterne Punch 14
Scotch Punch 12
Tea Punch 12
Whiskey Punch 13

RICKEYS:

Gin Rickey 40
Ginger Ale Rickey 39
Sarsaparilla Rickey 39
Sloe Gin Rickey 40
Whiskey Rickey 40

SANGAREES:

Ale Sangaree 41
Port Wine Sangaree 41
Porter Sangaree 40
Sherry Sangaree 41
Whiskey Sangaree 40

SMASHES:

Brandy Smash 24
Gin Smash 25
Medford Rum Smash 25
Mint Smash 25

SODA WATER SYRUPS:

How to make Soda Water without a Machine . . 47
Lemon Syrup for Soda Water 46

SODA WATER SYRUPS—Continued PAGE
Other Syrups..... 46
Pineapple Syrup for Soda Water..... 46
Strawberry Syrup for Soda Water..... 46
Vanilla Syrup for Soda Water..... 46
SOFT DRINKS:
Beldenette 34
SOURS:
Brandy Sour..... 26
Gin Sour..... 26
Whiskey Sour..... 25
SYRUPS:
Gum Syrup..... 43
Lemon Syrup..... 44
Raspberry Syrup..... 43
Simple Syrup..... 43
Strawberry Syrup..... 44
TODDIES:
Apple Toddy..... 18
Brandy Toddy..... 17
Gin Toddy..... 18
Irish Whiskey Toddy..... 18
Whiskey Toddy..... 18

Geo. K. McGaw Frank W. Hopper James B. Warden

HOPPER, McGAW & CO.

Importers and Grocers

Fancy Groceries, Havana, Key West and Domestic Cigars, Wines, Liquors, Etc.

344 and 346 N. Charles Street

BALTIMORE MARYLAND

The Charm of Hospitality

is greatly augmented when the character, quality and general excellence of your dispensation are beyond all doubt or question—hence, when you offer your good friend

HUNTER WHISKEY

it signifies a desire to give "the best to your guest"

The American Gentleman's Whiskey

Sold at all first-class cafes and by jobbers.
WM. LANAHAN & SON, Baltimore, Md.

For a Straight

Pure Rye

Direct from the Distillery there is Nothing Better to Drink Than

Highspire

Distillery Established 1823

Recommended by Clubs and Hotels

Spec
Coll
TX
951
.S8

WILLIAM V. ELDER CHARLES K. HARRISON, Jr.

Elder-Harrison Co.

Wine Merchants

206 Water Street BALTIMORE, MD.

STRAIGHT WHISKEY

If you want the oldest, purest and most perfectly matured, Use G. S. V. S. W.

Others claim theirs to be the best. Try G. S. V. S. W. and judge for yourself.

AGENTS FOR

Pol Rodger Champagne.
Alfred Morton & Co.'s Clarets and Sauternes.
Lacave & Co.'s Sherries and Ports.
William Grant & Son's Scotch Whiskies.
Morton & Co.'s Fine Old Brandies.
A. Guiot & Co.'s Angelica Olive Oil.

Can furnish you with anything in our line. Write for catalogue and samples.